Nutrients per serving

COHamburgerOnABun100

Number of Servings: 100 (144.65 g per serving)

Amount	Measure	Ingredient
25.00	lb	Beef, ground, hamburger patty, brld, 5% fat
100.00	ea	Buns, hamburger
100.00	ea	Mustard, yellow, prep, pkt
100.00	рсе	Onion, white, fresh, slices, thin
100.00	ea	Ketchup, pkt

Nutrition Fact						
Servings Per	er					
ger or outdome						
Amount Per Ser	unt Per Serving					
Calories 270	Calc	ories fron	n Fat 70			
		% Da	ily Value*			
Total Fat 7g		11%				
Saturated	15%					
Trans Fat 0g						
Cholesterol 60mg 2						
Sodium 380mg 16 ⁶						
Total Carbohydrate 24g 8%						
Dietary Fit		4%				
Sugars 4g						
Protein 26g						
Vitamin A 2%	6 •	Vitamin (2%			
Calcium 8%	•	Iron 20%				
"Percent Daily Values are based on a 2,000 calor diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500						
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg			

Instructions

Holding:

- Hold for hot service at an internal temperature of 135 F or higher.

Cooking:

- Cook to an internal temperature of 155 F for 15 seconds.

Food Handling:

- Single gloves should be used for only one task and then discarded.
- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

Shape ground beef into 4 oz patties. Place then onto sheet pans that have been sprayed with non-stick cooking spray. Bake at 400 degrees F for 15-20 minutes, or until internal temperature reaches 160 degrees F. Serve hamburgers on bun with a mustard packet, ketchup packet and onion slice.

1 serving = 1 patty, mustard, ketchup, onion and bun = 2 CS

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